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Secretary of Labor Allies Canning with Agriculture, Defends Existing Wage-Hour Exemptions for the Industry

Secretary of Labor James P. Mitchell, in presenting to a House Labor subcommittee on March 5 the Administration's proposal for amending the Fair Labor Standards Act, defended the present exemptions in the federal wage and hour law that apply to seasonal agricultural processing industries. Representative James Roosevelt (Calif.) questioned the Secretary regarding the Administration's failure to recommend the repeal of the existing exemptions in the Act. He asked if agricultural processing is not really a "manufacturing industry rather than an agricultural industry."

In reply, Secretary Mitchell commented that "Congress did not think so in the past. They felt that the association of the agricultural processing industry was so closely associated with agriculture and the economy, was so closely associated that the Congress considered them together, and I recommend that their consideration be continued."

Representative Roosevelt asked: "Are you talking about just those seasonal ones or are you talking about those things that are year-around industries? For instance, certain canning industries are year-around operations."

Secretary Mitchell said: "I am talking about those agricultural or related agricultural industries which are now exempt from the provisions of the Act. We would recommend their continued exemption."

Mr. Roosevelt: "... I am trying to get to the reasons for it."

Secretary Mitchell: "Well, because of the economy of the whole industry, which seems to me to be of such a nature that perhaps serious injury would be done to the industry and the employees of the industry if they were brought in under the Act as of now."

Earlier, a Senate Labor subcommittee had heard the Labor Secretary recommend broadening the coverage of the minimum wage to employees of large chain store organizations, giant single unit department stores and other large retail establishments; metropolitan transit systems; hotel systems; taxicab companies; construc-

tion enterprises; and telephone companies and seamen.

In general, three categories of bills are pending before the House and Senate Committees on Labor. These include (1) a group of proposals that would raise the minimum wage, (2) measures that would raise the minimum wage and broaden the coverage of the act, and (3) omnibus bills that would raise the minimum wage, broaden the coverage of the act, and remove the existing exemptions that apply to canning and other agricultural and seasonal industries.

The hearings are expected to continue before the House subcommittee for at least two months, and before the Senate subcommittee at least another week.

N.C.A. Files Statement on Farm Workers Safety Rules

In a statement filed with the Interstate Commerce Commission last month, the N.C.A. suggested various amendments to the proposed regulations which will govern the transportation of migrant workers. The proposed regulations, which appeared in the *Federal Register* of December 29, 1956, implement P. L. 939, the migrant farm workers bill, which was enacted by Congress during the last session.

In general, the N.C.A. agreed with the provisions of the regulations but felt certain modifications were necessary to reflect the practical aspects involved in this type of transportation. In particular, proposals requiring rest and meal stops at frequent

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Corn Promotion Emphasis in New England Area

The Food Trades Branch of the Agricultural Marketing Service of the USDA reports an extra emphasis given canned sweet corn in the Boston area during the week of January 27.

Joyce Searle, home economist of the Branch, spent a week on media presentations in the area. Four television appearances (WPRO-TV and WJAR-TV in Providence, R. I., WKNB-TV, Hartford, Conn., and WHYN-TV, Springfield, Mass.); three radio broadcasts (WRPO and WPJB, Providence, and WTIC Hartford); as well as a talk before the home service representatives of the Narragansett Electric Company, Providence, were presented during the early part of the week. Also, on February 22, there was a special corn promotion program on the Yankee Home and Food Show from Boston's radio station WNAC. The radio and television programs were given impetus in Providence, Hartford and Springfield when local supermarkets featured the recipes given on the program as a basis for their Thursday advertisements. Tie-in sales utilizing recipe ingredients were week-end sales stimulants.

On January 30 a Corn-Pork buffet was held at the Somerset Hotel, Boston, with 131 in attendance, 68 of whom were industry representatives, 55 consumer information personnel and 8 USDA representatives. Featured at the luncheon were recipes utilizing canned sweet corn in combination with sausage, haddock, beef hash and frying chickens. Copies of the recipes were distributed during the buffet. Food editors and homemaking directors of the radio and TV stations featured these dishes in their programs and two of them—Louise Morgan, WNAC-TV, Boston, and Lillian Burchett, WBMS, Boston—report that written requests for the recipes have been extremely high.

Publicity on the buffet is being carried by *Yankee Grocer*, *NEGM*, *Hotel & Restaurant News*, *Retail Advisor*, *Trade Aid Bulletin*, *Ad Notes*, *Meal Times*, *Boston Globe* and others.

In a February 22 bulletin to Iowa-Nebraska canners and brokers,

Guy E. Pollock summarizes successful results of the January 23-February 2 "Case O'Canned Corn Week" promotion. He mentions the special publicity sponsored by N.C.A., USDA, C.M.I., and the can companies. He reports that efforts by the Iowa Development Commission resulted in publication in 23 Iowa newspapers across the state. He reported also that the Des Moines *Register and Tribune* played up recipes for canned corn on three different occasions and that Herb Plambeck, farm editor of Des Moines Station WHO-TV, devoted half of his noon broadcast on February 23 to this subject. In addition, publicity was given in the bulletins of the Food Distributors and Retailers Associations.

Other publicity appeared in the Iowa Farm Bureau *Spokesman*.

Canned corn was promoted on two radio and four television shows during the period January 29-February 8, by Peggy Ware of Dudley-Anderson-Yutzy, the public relations counsel serving the N.C.A. in its Consumer and Trade Relations activity. Miss Ware appeared on the following programs: Jan. 29—WOW-TV, Omaha, Nebr. (Connie Cook); Jan. 30—WLS, Chicago, Ill. (Martha Crane); Feb. 1—WREX-TV, Rockford, Ill. (Marie Aska); Feb. 4 and 5—WBNS-TV, Columbus, Ohio (Focus); Feb. 6—CKLW-TV, Windsor, Ont. (Myrtle Labbitt), and Feb. 8—WJW-TV, Cleveland, Ohio (Alice Weston).

Canco Promotes Canned Corn With Recipes and Publicity

Recent samples of special promotion of canned corn by the American Can Company have been sent to the N.C.A. by B. R. Wood, General Sales Department, Food Container Division, and Edlene Stohr, Director of Home Economics. Among these was a preliminary recipe and photo for Thanksgiving menu issued in November and featuring corn stuffing, New England-style.

There followed special emphasis in February when "Can Notes," which Canco distributes to home economists, featured the canned corn story. This new newsletter was advertised in the February issue of *What's New in Home Economics, Forecast for Home Economists, and Practical Home Economics*. Also in February, another recipe and photo built around the use of canned corn in salad featured Ralph Story, master of ceremonies of the \$64,000 Challenge. Mr. Story is presented as an expert in culinary lines,

and the release states that when asked where he got the idea of using canned corn in salad, Mr. Story replied, "Just a variation from Caesar Salad with those garlic-flavored croutons. In this recipe a can of corn is marinated in garlic and oil and then tossed with crisp greens. As simple as every day and flavored to suit the gourmet."

The Food News Service of Canco reaches all channels of communications—newspapers, radio, TV and national magazines. The items referred to above were sent to 234 food editors of newspapers with an estimated readership of 30 million.

N.C.A. Staff Members Active In Local Cannery Conferences

N.C.A. staff members have participated actively in cannery conferences conducted recently by state and regional cannery associations in several areas.

Both Robert A. Canham of the Washington Research Laboratories and Dr. Edwin A. Crosby of the Raw Products Research Bureau took part in the conference for fieldmen and processors held at Michigan State University in early February.

Mr. Canham discussed "Waste Problems in the Canning Industry Today." He outlined the national industry waste problem, emphasizing the methods of treatment. As in some talks given previously, the various advantages and disadvantages of present practices were highlighted. Color slides served to bring out the various details.

Dr. Crosby spoke on "The Aims and Activities of the N.C.A. Raw Products Technical Advisory Committee," reviewing the evolution and functioning of this committee since its appointment in 1948. Its activities in developing industry support and participation in research at agricultural experiment stations and in associated industries bearing on raw products production were reviewed.

Dr. Crosby also spoke at processors conferences in the Tri-State area, Pennsylvania, and Iowa-Nebraska.

"New Field Equipment for Processing Crops" was discussed by Dr. Crosby at the Tri-State conference held at Rutgers University. Special emphasis was given to projects of the Raw Products T.A.C. which encouraged the development of new planting and harvesting equipment. Color slides were shown to illustrate

new developments in the equipment field.

A similar talk was presented by Dr. Crosby at the Pennsylvania fieldmen conference at Pennsylvania State University.

"New Developments in Raw Products Research" was the subject covered by Dr. Crosby in a talk at the Iowa-Nebraska cannery conference, at Ames. Dr. Crosby stressed the importance of raw products in its relation to the quality of the canned product.

At a meeting of the Iowa-Nebraska directors preceding the conference, the cost-of-handling film produced as one of the projects of the N.C.A. Consumer and Trade Relations Program was shown. This is the new version, recently completed, in which Mrs. Marie Kiefer of the National Association of Retail Grocers reports to distributors on the superior record in terms of handling costs made for retailers by canned foods. At the same meeting the 50th anniversary record, which highlights canning industry and N.C.A. achievements during the past half-century, was played.

Campbell and Heiney Address Virginia Cannery Association

Executive Secretary Carlos Campbell and Robert B. Heiney, Assistant to the Secretary, appeared on the program of the 49th annual meeting of the Virginia Cannery Association on March 1 and 2 at Roanoke.

Mr. Campbell spoke at the annual banquet the evening of March 1, pointing out the splendid record the canning industry has established in resisting inflationary trends. Recent comments by the President, the Secretary of the Treasury, and top Congressional leaders concerning the Administration's budget and efforts to keep government expenditures at a minimum were referred to by Mr. Campbell in citing how advances in canning technology and processing efficiencies have kept canned food prices from advancing in anything like the speed and volume at which other food prices have advanced.

On March 2, Mr. Heiney described the enormous part the federal government, with its more than 71 different agencies affecting fruit, vegetable and seafood canning operations, plays in the life of the industry. He also briefly reviewed the legislative proposals now pending in Congress that would affect the industry if enacted.

Status of Legislation

Agricultural trade development—S. 1314 (Ellender of La.) and other bills to amend and extend P. L. 480 after next June 30 have been introduced in the Senate and House. No action scheduled.

Antimerger legislation—H. R. 2143 (Celler of N. Y.), to require prior notification of corporate mergers, is the subject of hearings by a House Judiciary Subcommittee. S. 198 (O'Mahoney of Wyo.) is pending before Senate Antimonopoly Subcommittee.

Corporate tax extension—H. R. 4090, extending the present 52 percent corporate income tax rates and certain excise tax rates for another year after April 1, was reported by House Ways and Means Committee Feb. 7.

FDA chemical additives—Bills providing for FDA control over addition of chemicals to food have been introduced. FDA informed House Interstate Commerce Committee on March 6 that a FDA proposal is now before the Budget Bureau for approval and will be submitted to Congress as soon as it is cleared.

Government contracts—H. R. 722, to amend the Robinson-Patman Act so as to make sales to nonprofit institutions for resale, subject to the Act, will be the subject of hearings by House Judiciary Committee after it receives statements from government agencies concerned.

Marketing orders, cranberries—S. 273 (Saltonstall and Kennedy of Mass.) and H. R. 352 (Nicholson of Mass.), to amend the Agricultural Marketing Agreement Act so as to authorize marketing orders for cranberries for canning, have been introduced. No action scheduled. N.C.A. opposes.

Potato marketing and labeling—S. 1315 (McCarthy of Wis.) and S. 1393 (Smith of Me. and 19 co-sponsors) and companion bills in the House would prohibit the sale of potatoes that are of a lower grade than U. S. No. 2, if this restriction is approved by two-thirds of the potato producers voting in a referendum; and would authorize the Secretary of Agriculture to suspend the grade restrictions in sales to canners if the potatoes meet all the requirements of No. 2 grade except size. No action scheduled. N.C.A. opposes application to canning.

Poultry inspection—S. 313 (Aiken of Vt.) and other bills to establish mandatory inspection of poultry by the USDA on a basis similar to meat inspection are the subject of hearings by the Senate and House Agriculture Committees. USDA testified this

week that it favors S. 313 with slight modifications.

Robinson-Patman Act—S. 11 (Kaufman of Tenn.) and H. R. 11 (Patman of Tex.), to restrict the good faith defense against a charge of price discrimination, will be the subject of hearings by the Senate Antitrust Subcommittee beginning March 12.

Wage-Hour—Various bills to increase the minimum wage, broaden coverage and eliminate existing exemptions in the Fair Labor Standards Act, are the subject of hearings by Senate and House Labor Subcommittees (see story, page 113).

Waste disposal—H. R. 1082 (Byrnes of Wis.), H. R. 2463 (Lipcomb of Calif.), and H. R. 4134 (Simpson of Pa.), to allow rapid amortization of waste disposal facilities and treatment works, have been introduced. N.C.A. supports the proposal, which is before House Ways and Means Committee.

Vegetable Advisory Committee Underlines Need for Research

High priority needs for expansion of research on vegetables for better quality control from producer to consumer were considered by the USDA's Vegetable Research and Marketing Advisory Committee, at its annual meeting in Washington, D. C., February 4-7.

The 15-member committee, composed of industry representatives chosen to advise USDA on vegetable research and marketing, stressed the need for additional basic research in the fields of production, utilization, and marketing. Lines of work considered by the committee as top priority research needs were:

Production research: Expand studies on the genetics and breeding of vegetable varieties resistant to insects, nematodes, and diseases and with better eating and commercial qualities. Initiate research to develop and improve farm machines for producing, farm handling and storing commercial vegetable crops. Increase basic work on the effects of insecticides on insects, with emphasis on insect physiology as a basis for improving insect control.

Utilization and consumer-use research: Expand fundamental research on the chemical constituents of vegetables and vegetable products to improve processing technology. Strengthen basic research on nutritional values of vegetables. Increase studies on the effect of time and temperature on frozen vegetables, including precooked products.

Spring Meeting of Board

The spring meeting of the N.C.A. Board of Directors will be held May 22-24 at the Sheraton Park Hotel, Washington, D. C. The schedule of meetings to be held at that time is being worked out and will be announced later.

Marketing research: Expand research on the physiology of vegetables after harvesting to determine changes affecting quality. Expand research to improve field and shipping containers and consumer packages for fresh vegetables. Increase studies to better protect vegetables from heat and cold during shipment by truck or rail.

The committee also urged that USDA market news reports include information on truck receipts from more cities; called for expansion of work on grade standards for processed vegetables; and asked for additional work to improve sampling and grading procedures.

The committee is submitting a detailed report of its recommendations to USDA. Copies may be obtained from the committee's executive secretary, Dr. Roy Magruder, Office of the Administrator, Agricultural Research Service, U. S. Department of Agriculture, Washington 25, D. C.

Members attending the session were Joseph W. Robson, Robson Seed Farms, Hall, N. Y., chairman; Morton Adams, Alton Canning Co., Inc., Alton, N. Y.; Mrs. Katherine M. Alderman, St. Paul, Minn.; Arthur L. Anderson, Ault, Colo.; E. O. Crawford, Breckenridge Bean and Grain Co., Breckenridge, Mich.; J. F. Dezauche, Dezauche & Sons, Inc., Opelousas, La.; Don H. Grimes, president, Independent Grocers Alliance, Chicago, Ill.

Also, S. Atwood McKeehan, Meridian, Calif.; T. R. Merrill, Merrill Packing Company, Salinas, Calif.; F. M. Smith, Stayton Canning Company, Stayton, Ore.; Sam Tayloe, general manager, Rio Farms, Inc., Edcouch, Texas; George H. Wedgworth, Wedgworth Produce, Inc., Belle Glade, Fla. E. O. Williams, county agricultural agent, Toledo, Ohio; Russell H. Winters, The Larsen Company, Green Bay, Wis.; and William A. Wolf, Latah, Wash.

The committee was established under the Agricultural Research and Marketing Act of 1946.

Price Support for Dry Beans

The national average support price for 1957-crop dry edible beans has been announced by USDA at \$8.31 per hundred pounds. This is 68 percent of the January 15 parity price of \$9.29 per hundred pounds.

Price support for 1956-crop dry edible beans also was at a national average price of \$8.31 per hundred pounds, which was 70 percent of the February 15, 1956, parity price for beans.

The supported classes of dry beans produced in 1957 will be the same as those under the 1956 program: pea and medium white, great northern, small white, flat small white, pink, small red, pinto, red kidney, large lima, and baby lima. Support rates by classes and by areas where necessary will be announced by USDA later.

1956 Shipments of Metal Cans

Shipments of metal cans during 1956 exceeded the volume shipped during 1955 by about 7 percent, according to a report by the Bureau of the Census.

Shipments of cans for fruit and vegetable products were up 10 percent over 1955, the same increase as was registered in 1955 over 1954. Shipments of cans for a group of miscellaneous foods, including soups and baby foods, also were up 10 percent over 1955.

Shipments of cans for fish and seafood were reported 2 percent larger in 1956 than in 1955, and shipments of cans for meat and poultry were up about 12½ percent.

The only uses for which metal can shipments declined were lard and shortening, and soft drinks.

	1955	1956
	(short tons of steel)	
Fruit and vegetable (including juices).....	1,484,311	1,630,825
Fish and seafood.....	110,188	112,532
Meat (including poultry)...	134,529	151,379
Evaporated and condensed milk.....	245,520	245,975
Other dairy products.....	50,731	53,124
Lard and shortening.....	118,931	110,279
Coffee.....	187,783	197,761
Soft drink.....	30,810	28,429
Beer.....	734,166	767,319
Pet food.....	145,242	168,086
Oil, open top.....	290,926	290,897
All other food (including soup and baby food cans)	438,768	481,671
All other nonfood.....	522,109	547,369
Total shipments.....	4,483,990	4,785,606

George A. Burnham

George A. Burnham, 85, former president of the Edgett-Burnham Company, Newark, N. Y., died in Rochester March 2.

After graduation from high school in Newark in 1889, he joined the Wayne County Preserving Company which was operated by his father and Mrs. Harriet Edgett. The firm was incorporated in 1908 and Mr. Burnham became its president, a position he held until 1955.

Mr. Burnham was Chairman of the N.C.A. Fruit Section in 1916, served at various times on the Resolutions, Educational, and Traffic Committees, and was Chairman of the Beet Section in 1928. He also was active in the New York Canners Association and served on its board and many committees.

Robert Y. Kerr

Robert Y. Kerr, 70, Washington editor of *Food Packer* magazine, died at his home in Washington, D. C., March 2.

Mr. Kerr had worked in Chicago many years on *The American Lumberman*. When that journal was acquired by Vance publications in 1942, he was made Washington editor for Vance publications.

His byline reports on "Washington and You" appeared regularly in *Food Packer*. Many of his articles reported on N.C.A. activities.

Kenneth K. Dean

Kenneth K. Dean, 62, publisher of *Good Packaging*, and prior to that identified with canning trade papers during most of his career, died at Walnut Springs, Calif., on February 5.

Mr. Dean, a member of the canning industry Old Guard Society, was the first editor-advertising manager of *Canning Age* (now *The Food Packer*) when that magazine was established in 1920 on the West Coast. When the publication was transferred to New York City a year later, he continued in charge. As he built the journal, the duties were divided but he continued as business and advertising manager for 10 years, during which time he established a wide acquaintance in the canning trade.

In 1931 he returned to the West Coast and for several years was advertising manager of *Western Canner and Packer*, leaving that post in 1940 to establish *Good Packaging*. He was

a leader in West Coast packaging circles, having founded the Western Packaging Association in 1949, which he served as executive secretary continuously up to the time of his death. He was organizer of the annual West Coast Packaging Shows and director on several occasions.

In addition to *Good Packaging*, Mr. Dean published the annual *Western Packaging Yearbook*, in which for several years he featured some phase of N.C.A. activity, as well as the *Western Packaging Directory*.

Tour of N.C.A. Laboratory

Fifteen graduate students in sanitary science from the University of California visited the N.C.A. Western Research Laboratory March 4. The aims and activities of the Association were explained to them and they were conducted through the Laboratory by the staff, who discussed the various research projects. These students are sanitarians in city, county, and state health organizations in five states and two foreign countries.

New England Homestead

"This hearty winter casserole calls for canned luncheon meat and whole kernel corn. There's a cheesy flavor, too, and gleaming ripe olives to make regal garnish," says the caption describing the black and white photograph on the food page in the January 26 issue of *New England Homestead*, a semi-monthly agricultural magazine. Elsie Hawkins, home editor, entitled her two articles about canned corn "Corn Casserole" and "Corn Pudding." Both cream style and whole kernel corn were used in the recipes given in the articles. Canned luncheon meat, chicken, tuna, salmon, peas, mushrooms, ripe olives, and oysters were used in addition to the corn.

A suggested menu included tomato juice and canned pineapple.

American Weekly

The February 10 issue of *The American Weekly* magazine had a feature article entitled "Soup-Dish Dinners." Each of 11 soup recipes contains one or more canned foods, as do two of the four dessert recipes.

Food editor Amy Alden's headline said, "For winter nights—tempting meals, easily prepared from canned, frozen or packaged products." The

canned soups used are cream of celery, beef, cream of mushroom, bean with bacon, split pea, cream of asparagus, tomato, onion, and cream of chicken. Other canned foods included in the "make-a-meal soups" recipes are vegetable juice cocktail, peas, onions, shrimp, corned beef hash, sauerkraut, chicken, cream style and whole kernel corn, Vienna sausage, mixed vegetables, tuna, and green beans. Canned ready-to-use fruit pie filling was used in the "Fruit Melba Pie" recipe and canned purple plums in "Plum-Sauced Angel Cake."

The American Weekly is the Sunday supplement magazine section distributed with many metropolitan newspapers over the country.

Nuclear Test Publicity

The color slide presentation of the results of atomic testing of canned foods, prepared by the N.C.A. Laboratories and the Information Division, was shown February 20 by Professor Frank B. Thomas, Pennsylvania State University, before 30 members of the University Park Chapter of the Reserve Officers Association and personnel of the 2101st Research and Development Group of State College.

Anniversary Year Publicized

The fact that 1957 is the 50th anniversary year of the N.C.A. was brought to the attention of 433 newspapers with combined circulation of 24,600,000, through circulation of the syndicate column "Extra Helpings" last month. The column is distributed as one of the activities of the current N.C.A. Consumer and Trade Relations Program.

The news paragraph included the statement that "In this half century, the canning industry has constantly improved the quality and number of pre-packaged products which make meals easier and more nutritious for America."

N.C.A. Birthday Saluted

Chet Huntley, newscaster of NBC News, saluted the 50th anniversary of the N.C.A. on his network show, February 18, with the following remarks:

"We in association with American Can Company would like to send congratulations to the 50th anniversary meeting of the National Canners Association, which opened in Chicago this week end."

N.C.A. Anniversary Kits Designed for Canner Use

Since 1957 is the 50th anniversary year of the life of the N.C.A., it is hoped that there will be numerous occasions throughout the year to observe the anniversary and take advantage of opportunities to publicize the significance and importance of the canning industry and its products as exemplified in the progress and growth of its national trade association.

Various events and programs at the Chicago Convention celebrated the N.C.A. birthday—February 12, 1957—but to continue the observance throughout the year, other material is needed and has been prepared.

Data and copy for four different types of 50th Anniversary Kits have been a joint project between the Information Division of N.C.A. and the Dudley-Anderson-Yutzy staff. Mailings of these kits were made February 27, and there was some distribution from the Press Room during the Convention. The kits and a characterization of their contents are as follows:

N.C.A. Member Kit—Contains background materials designed to assist a member to perform a public relations job for his own organization in his own area. There are suggested outlines for speeches, for radio and television scripts, and for community activities, which can build prestige for the individual firm and the canning industry as a whole. The speech materials include such subjects as the economic importance of canned foods, the contribution to farmers and growers, quality control in research, and other values and virtues of the industry.

Kit for Related Industries—Presents similar speech material slanted in a slightly different manner, but still covering the points of canned food advantages, benefits, and contributions. It includes suggested official salutes to N.C.A., which could be used as advertising-in-print media, and there are proposed salutes and TV spots. Copies of these kits went to the various food trade associations, steel companies and other members of the Canning Machinery and Supplies Association, and to the top 25 chain store organizations.

Trade Press Kit—Besides articles on the industry's contribution to the American economy, to packaging and retailing, to agricultural progress,

and to nutrition and good eating, the kit includes brief outlines of what various N.C.A. Divisions do for industry members, and how these activities assist those in allied industries who work most profitably with canners. The kit also includes copies of suggested salutes to N.C.A., usable both in house ads and in the preparation by the publications of proposed copy for their advertisers.

Consumer Press Kit—This kit, which went to a thousand food editors of leading newspapers and magazines, radio and TV programs, contained a wide assortment of finished stories, as well as collections of reference and background material. There were nine articles dealing with raw product research, labeling, new recipe ideas, industry statistics and economics, processing research, canning crop contest activity, economic importance, nutrition, quality control, and general information. The kit also included the series of suggested salutes for radio and TV spots, six glossy pictures taken from the illustrations used in *The ABC's of Canned Foods*, the promotion brochure on "The Three Squares" film, and three of the Information Division's publications: *Films about the Canning Industry*, *Interesting Facts about Canned Foods*, and the "Canning Industry References" reprinted from *The Canning Industry*.

Walla Walla Union-Bulletin

The 1957 Progress Edition of the *Walla Walla Union-Bulletin*, consisting of 12 special sections and appearing Sunday, February 17, contained several features about canned foods and the canning industry.

These dealt with sweet corn harvesting; factory operations of many canners, among them members of N.C.A.; an account of the merger of Northwest Canners and Freezers; progress in the control of pea aphids; advertisements of several canning firms; articles on mobile vining and the heat unit theory in planting and harvesting drawn from some of the technical papers at the 1956 N.C.A. Convention; statistics on pea production partly drawn from N.C.A. statistics; a reproduction of the history chapter of *The ABC's of Canned Foods*, which was one of the projects of the N.C.A. Consumer and Trade Relations Program; Washington and Oregon production of canned asparagus as reported by the N.C.A. Division of Statistics; activities in the growing of sweet corn; and many other features and news items.

IRS Studies Useful Lives Of Depreciable Property

The Internal Revenue Service will undertake a study of the schedules of useful lives of depreciable property contained in the 1942 edition of Bulletin "F."

It is contemplated that the results of the study will be helpful in determining useful lives of property and equipment for income tax purposes. Accordingly, the IRS requests that interested taxpayers and representatives of industries and trade associations submit suggestions on the types of depreciable property to be included. Interested parties are also requested to submit in writing their experiences regarding normal useful lives, including, where practicable, applicable average useful lives of composite and group accounts. Operating conditions, technological improvements, and economic changes will be considered important factors in determining normal useful life expectancies, the IRS said.

Suggestions and related data should be submitted in duplicate to the Commissioner of Internal Revenue, Washington 25, D.C., Attention: T:S:EA:F not later than June 30.

Canned Baby Food Stocks

Details of the canned baby food supply, stock and shipment situation are reported by the N.C.A. Division of Statistics as follows:

	1956	1957
	(thousands of dozens)	
Canner stocks, Jan. 1.....	77,017	74,965
Pack during Jan.....	12,256	13,472
Supply.....	89,273	88,437
Canner stocks, Feb. 1.....	74,681	72,326
Canner shipments during Jan.....	14,592	10,111

Stocks of Canned Foods on Feb. 1 and Season Shipments

Reports on canners' stocks and shipments of canned apples, applesauce, RSP cherries, green and wax beans, lima beans, corn, and peas have been issued by the N.C.A. Division of Sta-

Pack of Canned Meat

The quantity of meat canned and meat products processed under federal inspection during the month of January has been reported by the Agricultural Marketing Service of USDA at 248,913,000 pounds, including quantities for defense.

CANNED MEAT AND MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION, JANUARY, 1957

	3 Lbs. & over	Under 3 Lbs.	Total
	(thousands of pounds)		
Luncheon meat.....	16,105	15,621	31,726
Canned hams.....	25,290	730	26,019
Beef hash.....	613	8,486	9,099
Chili con carne.....	1,045	15,529	16,574
Vienna sausage.....	293	5,559	5,852
Frankfurters and wieners in brine.....	1	758	759
Deviled ham.....		951	951
Other potted and deviled meat products.....		3,101	3,101
Tamales.....	265	4,136	4,401
Sliced, dried beef.....	25	380	405
Chopped beef.....	48	2,010	2,058
Meat stew.....	106	13,885	13,991
Spaghetti meat products.....	297	13,586	13,883
Tongue (not pickled).....	92	167	258
Vinegar pickled products.....	1,160	1,711	2,870
Sausage.....	2	2,464	2,466
Hamburger.....	100	3,301	3,301
Soups.....	2,201	63,363	65,565
Sausage in oil.....	310	285	595
Tripe.....		497	497
Brains.....		211	211
Loins & picnics.....	3,427	119	3,546
All other products 20% or more meat.....	705	8,199	8,904
All other products less than 20% meat (except soup).....	721	22,076	23,097
Total all products.....	82,985	187,923	240,909

Columns do not add to totals shown in all cases since rounded figures are used. Amounts packed for defense are not included in these items. Total production, including quantities for defense agencies, was 248,913 thousand pounds.

1956 Pack of Cranberry Sauce

The pack of canned cranberry sauce during the calendar year 1956 totaled 6,052,407 actual cases compared with the 1955 pack of 5,802,436 cases, according to a report by the N.C.A. Division of Statistics.

Container Size	Units per case	1955	1956
		(actual cases)	
211 x 500 (6-8 oz.).....	48	633,523	612,473
211 x 500 (10-12 oz.).....	24	4,998,992	5,180,309
No. 3 cyl. (404 x 700).....	12	3,832	3,190
No. 10.....	6	218,541	251,723
Miss. tin and glass.....		7,848	4,712
U. S. Total.....		5,802,436	6,052,407

Cranberries held in storage by canners on December 31 amounted to 195,369 barrels.

1956 Packs of Berries

Reports on the 1956 packs of canned blackberries, boysenberries, gooseberries, loganberries, black raspberries, red raspberries, and strawberries have been compiled by the N.C.A. Division of Statistics.

BLACKBERRIES

State	1955	1956
	(actual cases)	
Northwest.....	213,551	140,407
Other states.....	205,655	306,316
U. S. Total.....	419,206	446,723

BOYSENBERRIES

State	1955	1956
	(actual cases)	
Northwest.....	145,702	54,200
Other states.....	65,930	170,081
U. S. Total.....	211,632	224,281

GOOSEBERRIES

State	1955	1956
	(actual cases)	
Northwest.....	52,817	77,826
Other states.....	1,705	6,996
U. S. Total.....	54,522	84,822

LOGANBERRIES

State	1955	1956
	(actual cases)	
Northwest.....	10,807	2,032
Other states.....		
U. S. Total.....	10,807	2,032

BLACK RASPBERRIES

State	1955	1956
	(actual cases)	
New York.....	6,697	(*)
Michigan.....	100,263	147,318
Other states.....	8,576	9,820
U. S. Total.....	115,536	157,141

* Including pack to Feb. 1.

* Included in other states.

RED RASPBERRIES

State	1955 (actual cases)	1956
Northwest.....	66,801	30,522
New York.....	15,924	13,500
Other states.....	318	1,200
U. S. Total.....	83,743	45,222

STRAWBERRIES

State	1955 (actual cases)	1956
Northwest.....	34,129	50,001
Other states.....	24,026	56,140
U. S. Total.....	58,155	106,141

1956 Pack of Fruits

Reports on the 1956 packs of canned purple plums, spiced and sweet pickled peaches, and figs have been issued by the N.C.A. Division of Statistics.

PURPLE PLUMS

State	1955 (actual cases)	1956
Wash., Ore., and Idaho.....	1,690,658	2,350,920
Other states.....	130,056	104,199
U. S. Total.....	1,823,714	2,455,119

SPICED AND SWEET PICKLED PEACHES

State	1955 (actual cases)	1956
California.....	572,359	422,306
Other states.....	64,294	43,178
U. S. Total.....	636,653	465,484

FIGS

The 1956 pack of canned figs in California totaled 925,042 actual cases as compared with the 1955 pack of 922,697 cases.

1956 Pack of Pimientos

The 1956 pack of canned pimientos totaled 895,708 actual cases compared with the 1955 pack of 2,299,986 cases, according to a report by the N.C.A. Division of Statistics.

Container Size	Units per case	1955 (actual cases)	1956
Tin:			
No. 4 oz.....	48	945,786	187,773
No. 7 oz.....	48	604,456	116,391
No. 14 oz.....	24	44,253	21,838
No. 2½.....	24	128,927	48,493
No. 10.....	6	31,658	24,014
Misc. tin.....	..	550	68
Glass:			
No. 2 oz. glass....	48	204,804	192,798
No. 4 oz. glass....	24	276,817	290,588
No. 7 oz. glass....	24	62,423	28,164
No. 14 oz. glass....	24	313	..
Misc. glass.....	581
U. S. Total.....	..	2,299,986	895,708

The pack total includes the pack of all cans packing pimientos in Alabama, California, Georgia, Mississippi, New Jersey, and Tennessee.

1956 Packs of Vegetables

Reports on the 1956 packs of canned peas and carrots, succotash, and mixed vegetables have been issued by the N.C.A. Division of Statistics.

PEAS AND CARROTS

Region	1955 (actual cases)	1956
Northeast.....	87,045	126,206
Midwest.....	912,335	804,449
West.....	408,900	689,089
U. S. Total.....	1,408,280	1,599,634

SUCCOTASH

Region	1955 (actual cases)	1956
East and Northeast..	147,362	217,782
Other states.....	69,496	167,480
U. S. Total.....	216,828	385,262

MIXED VEGETABLES

The 1956 pack of canned mixed vegetables totaled 1,874,330 actual cases compared with the 1955 pack of 1,870,048 cases.

FDA Proposes To Amend Rules on Dietary Food Requirements

Notice is given in the *Federal Register* of February 16 that the Food and Drug Administration proposes to establish new "minimum daily requirements" for two of the B vitamins.

The proposal would amend FDA's dietary food regulation to fix the adult minimum daily requirement for niacin for the first time. The requirements would be set at 10 milligrams. The regulation also would reduce the adult minimum daily requirement for riboflavin from 2 milligrams to 1 milligram.

The dietary food regulations were first adopted in 1941. At that time minimum daily requirements were set up for vitamin A, thiamine, riboflavin, vitamin C, and vitamin D.

Following is the text of the FDA proposal, as published in the *Federal Register* of February 16:

DEPARTMENT OF HEALTH,
EDUCATION, AND WELFARE

Food and Drug Administration

(21 CFR Part 125)

LABEL STATEMENTS CONCERNING
DIETARY PROPERTIES OF FOOD PUR-
PORTING TO BE OR REPRESENTED FOR
SPECIAL DIETARY USESNOTICE OF PROPOSALS TO AMEND LABEL
STATEMENT REGULATIONS CONCERN-
ING NIACIN AND RIBOFLAVIN

In the matter of amending the regulations prescribing label statements concerning dietary properties of food purporting to be or represented for special dietary uses:

Notice is hereby given that the hereinafter stated proposals to amend the regulations prescribing label statements concerning the dietary properties of foods purporting to be or represented for special dietary uses are made on the initiative of the Commissioner of Food and Drugs pursuant to the authority vested in the Secretary of Health, Education, and Welfare by the provisions of the Federal Food,

Drug, and Cosmetic Act (secs. 403 (j), 701, 52 Stat. 1048, 1955, as amended 70 Stat. 919, 21 U.S.C. 343 (j), 371) and delegated by him to the Commissioner of Food and Drugs (20 F.R. 1996, 21 F.R. 6581). All interested persons are invited to present their views in writing regarding these proposals and to submit such comments in quintuplicate prior to the thirtieth day following publication of this notice in the *Federal Register*. Such comments should be addressed to the Hearing Clerk, Department of Health, Education, and Welfare, Room 5440, Health, Education, and Welfare Building, 330 Independence Avenue, S.W., Washington 25, D. C.

The proposals are to amend § 125.3 *Label statements relating to vitamins* in the following respects:

1. To delete the word "or" after the item "Vitamin D" and the parenthetical expression "(vitamin B, vitamin C)" following the item "Riboflavin" as they appear in the list in paragraph (a) (1), and to add to this list, after the item "Riboflavin," the words "or Niacin or niacinamide." As amended, this list will read as follows:

Vitamin A or its precursors,
Vitamin B, (thiamine),
Vitamin C (ascorbic acid),
Vitamin D,
Riboflavin, or
Niacin or niacinamide,

2. To change paragraph (b) (5) so that as changed it will read:

(5) For riboflavin, 0.5 milligram for an infant, 0.75 milligram for a child, 1.0 milligram for an adult.

3. To add to paragraph (b) a new subparagraph (6) as follows:

(6) For niacin or niacinamide 2.5 milligrams for an infant, 5.0 milligrams for a child less than 6 years old, 7.5 milligrams for a child 6 or more years old, 10 milligrams for an adult.

Dated: January 18, 1957.

JOHN L. HARVEY,
Deputy Commissioner of
Food and Drugs.

FDA Issues Order Establishing Standards for Canned Tuna

The Food and Drug Administration has issued an order establishing a definition and standard of identity and standards of fill of container for canned tuna.

Text of the standards was published in the *Federal Register* of February 13. The order provides that the definition and standard will be effective one year after its publication and the standards of fill of container will be effective 90 days after publication, except as to any provisions which may be stayed by the filing of exceptions.

The FDA permitted 30 days after publication in the *Federal Register* for the filing of objections. Notice is given in the *Federal Register* of March 7 that the FDA has extended the deadline for filing objections until May 13.

Following is the text of the FDA order on tuna standards, as published in the *Federal Register* of Feb. 13:

TITLE 21—FOOD AND DRUGS

Chapter I—Food and Drug Administration, Department of Health, Education, and Welfare

PART 37—FISH; DEFINITIONS AND STANDARDS OF IDENTITY; STANDARDS OF FILL OF CONTAINER

ORDER ACTING ON PROPOSAL TO ADOPT DEFINITION AND STANDARD OF IDENTITY AND STANDARDS OF FILL OF CONTAINER FOR CANNED TUNA FISH

In the matter of adopting a definition and standard of identity and standards of fill of container for canned tuna fish:

A notice of proposed rule making was published in the *Federal Register* of August 28, 1956 (21 F. R. 6492), setting forth a proposal to adopt a definition and standard of identity and standards of fill of container for canned tuna fish. Comments and suggestions were received from a number of interested persons. After due consideration of the comments and suggestions received, the information furnished by the petitioner, and other relevant and reliable information, it is concluded that it will promote honesty and fair dealing in the interest of consumers to adopt, with minor modifications, the proposed definitions and standards of identity and fill of container for canned tuna fish published in the *Federal Register* of August 28, 1956 (supra).

Therefore, pursuant to the authority vested in the Secretary of Health, Education, and Welfare by the Federal Food, Drug, and Cosmetic Act (secs. 401, 701, 52 Stat. 1046, 1055 as amended 70 Stat. 919; 21 U. S. C. 341, 371) and delegated to the Commissioner of Food and Drugs by the Secretary (20 F. R. 1096; 21 F. R. 6581):

It is ordered, That the following new part be added to Chapter I.

Sec.

37.1 Canned tuna; definition and standard of identity; label statement of optional ingredients.

37.3 Canned tuna; fill of container; label statement of standard fill.

AUTHORITY: §§ 37.1 and 37.3 issued under sec. 701, 52 Stat. 1055 as amended; 21 U. S. C. 371. Interpret or apply sec. 401, 52 Stat. 1046; 21 U. S. C. 341.

§ 37.1 Canned tuna; definition and standard of identity; label statement of optional ingredients. (a) Canned tuna is the food consisting of processed flesh of fish of the species enumerated in paragraph (b) of this section, prepared in one of the optional forms of pack specified in paragraph (c) of this section, conforming to one of the color designations specified in paragraph (d) of this section, in one of the optional packing media specified in paragraph (e) of this section, and may contain one or more of the seasonings and flavorings specified in paragraph (f) of this section. It is packed in hermetically sealed containers and so processed by heat as to prevent spoilage. It is labeled in accordance with the provisions of paragraph (h) of this section.

(b) The fish included in the class known as tuna fish are:

<i>Thunnus thynnus</i>	Bluefin tuna. ¹
<i>Thunnus maccoyii</i>	Southern bluefin tuna. ¹
<i>Thunnus orientalis</i>	Oriental tuna. ²
<i>Thunnus germon</i>	Albacore. ²
<i>Parathunnus mebachii</i>	Big-eyed tuna. ²
<i>Neothunnus macropterus</i>	Yellowfin tuna. ²
<i>Neothunnus rarus</i>	Northern bluefin tuna. ²
<i>Katsuwonus pelamis</i>	Skipjack. ²
<i>Euthynnus alletteratus</i>	Little tunny. ²
<i>Euthynnus lineatus</i>	Little tunny. ²
<i>Euthynnus yaito</i>	Kawakawa. ²

¹ "A Comparison of the Bluefin Tunas, Genus *Thunnus*, from New England, Australia, and California," by H. C. Godell and Edwin K. Holmberg, State of California, Department of Natural Resources, Division of Fish and Game, Bureau of Marine Fisheries, Fish Bulletin No. 77 (1956).

² "Contributions to the Comparative Study of the So-called Scombroid Fishes," by Kamakichi Kishinouye, Journal of the College of Agriculture, Imperial University of Tokyo, Vol. VIII, No. 3 (1922).

³ "A Systematic Study of the Pacific Tunas," by H. C. Godell and Robert D. Byers, State of California, Department of Natural Resources, Division of Fish and Game, Bureau of Marine Fisheries, Fish Bulletin No. 60 (1944).

⁴ "A Descriptive Study of Certain Tuna-Like Fishes," by H. C. Godell, State of California, Department of Fish and Game, Fish Bulletin No. 97.

The description of each species will be found in the text to which reference is made.

(c) The optional forms of processed tuna consist of loins and other striated muscular tissue of the fish. The loin is the longitudinal quarter of the great lateral muscle freed from skin, scales, visible blood clots, bones, gills, viscera, and from the nonstriated part of such muscle, which part (known anatomically as the median superficial muscle), is highly vascular, dark in color because of retained blood, and

granular in form. Canned tuna is prepared in one of the following forms of pack, the identity of which is determined in accordance with the methods prescribed in § 37.3 (b).

(1) Solid or solid pack consists of loins freed from any surface tissue discolored by diffused hemolyzed blood, cut in transverse segments to which no free fragments are added. In containers of 1 pound or less of net contents, such segments are cut in lengths suitable for packing in one layer. In containers of more than 1 pound net contents, such segments may be cut in lengths suitable for packing in one or more layers of equal thickness. Segments are placed in the can with the planes of their transverse cut ends parallel to the ends of the can. A piece of a segment may be added if necessary to fill a container. The proportion of free flakes broken from loins in the canning operation shall not exceed 18 percent.

(2) Chunk, chunks, chunk style consists of a mixture of pieces of tuna in which the original muscle structure is retained. The pieces may vary in size, but not less than 50 per cent of the weight of the pressed contents of a container is retained on a ½-inch-mesh screen.

(3) Flake or flakes consist of a mixture of pieces of tuna in which more than 50 percent of the weight of the pressed contents of the container will pass through a ½-inch-mesh screen, but in which the muscular structure of the flesh is retained.

(4) Grated consists of a mixture of particles of tuna that have been reduced to uniform size, that will pass through a ½-inch-mesh screen, and in which the particles are discrete and do not comprise a paste.

(5) Any of the specified forms of pack of canned tuna may be smoked. Canned smoked tuna shall be labeled in accordance with the provisions of paragraph (h) (5) of this section.

(d) Canned tuna, in any of the forms of pack specified in paragraph (c) of this section, falls within one of the following color designations, measured by visual comparison with matte surface neutral reflectance standards corresponding to the specified Munsell units of value, determined in accordance with paragraph (g) of this section.

(1) *White*. This color designation is limited to the species *Thunnus germon* (albacore), and is not darker than Munsell value 6.3.

(2) *Light*. This color designation includes any tuna not darker than Munsell 5.3.

(3) *Dark*. This color designation includes all tuna darker than Munsell value 5.3.

(4) *Blended*. This color designation may be applied only to tuna flakes specified in paragraph (c) (3) of this section, consisting of a mixture of tuna flakes of which not less than 20

percent by weight meet the color standard for either white tuna or light tuna, and the remainder of which fall within the color standard for dark tuna. The color designation for blended tuna is determined in accordance with paragraph (g) of this section.

(e) Canned tuna is packed in one of the following optional packing media:

(1) Any edible vegetable oil other than olive oil, or any mixture of such oils not containing olive oil.

(2) Olive oil.

(3) Water.

(f) Canned tuna may be seasoned or flavored with one or more of the following:

(1) Salt.

(2) Purified monosodium glutamate.

(3) Hydrolyzed protein.

(4) Hydrolyzed protein with reduced monosodium glutamate content.

(5) Spices or spice oils or spice extracts.

(6) Vegetable broth in an amount not in excess of 5 percent of the volume capacity of the container, such broth to consist of a minimum of 0.5 percent by weight of vegetable extractives and to be prepared from two or more of the following vegetables: Beans, cabbage, carrots, celery, garlic, onions, parsley, peas, potatoes, green bell peppers, red bell peppers, spinach, and tomatoes.

(7) Garlic.

(g) For determination of the color designations specified in paragraph (d) of this section, the following method shall be used: Recombine the separations of pressed cake resulting from the method prescribed in § 37.3

(b). Pass the combined portions through a sieve fitted with woven-wire cloth of $\frac{1}{4}$ -inch mesh which complies with the specifications for such wire cloth set forth in "Standard Specifications for Sieves," published March 1, 1940, in L. C. 584 of the U. S. Department of Commerce, National Bureau of Standards. Mix the sieved material and place a sufficient quantity into a 307 x 113 size container (bearing a top seam and having a false bottom approximately $\frac{1}{2}$ -inch deep and painted flat black inside and outside) so that after tamping and smoothing the surface of the sample the material will be $\frac{1}{4}$ -inch to $\frac{1}{2}$ -inch below the top of the container. Within 10 minutes after sieving through the $\frac{1}{4}$ -inch mesh woven-wire cloth, determine the Munsell value of sample surface.

(1) Determine the Munsell value of the sample surface so prepared. The following method may be used, employing an optical comparator, consisting of a lens and prism system which brings two beams of light, reflected from equal areas of sample surface and standard surface, respectively, together, within an eyepiece, so as to show an equally divided optical field. The scanned areas of sample

and standard surface are not smaller than 2 square inches. Light reaching the eye is rendered sufficiently diffuse, by design of eyepiece and comparator, so that detail of the sample surface will remain undefined, to a degree such as to avoid visual confusion in observation of a match of over-all intensity of reflected light. The eyepiece contains a color filter centering at a wavelength between 550 m μ and 560 m μ . The filter does not pass appreciable visible radiation of wavelengths below 540 m μ or above 570 m μ . The passed wavelength band is of a monochromaticity sufficient to cause a sample and a neutral standard of equal reflectance to appear of the same hue. The comparator is rigidly mounted on a vertical stand attached to a base in which arrangement is provided for securely and accurately positioning two cans of size 307 x 113 in the two fields of view. Mounted on the base are two shaded lamps, which direct the center of their beams of light at about a 45° angle to the plane of the sample and standard surfaces. The lamps are so positioned that light from one bears mainly upon the sample surface and light from the other mainly on the standard surface, and are so placed in relation to sample and standard that no shadows, as from the can rims, appear in the fields of view. The lamps are strong enough to furnish adequate and convenient illumination through eyepiece and filter. Means is provided to alter the light intensity of one lamp in relation to the other, as may conveniently be achieved by using a 100-watt tungsten filament bulb in one lamp and using, in the other, a similar 150-watt bulb connected with the power source through a suitable rheostat. The stand is equipped with nonglossy black curtains on the side of the observer, to exclude variation in extraneous light reflected from the person of the observer.

(2) To adjust the comparator, place a pair of matte surface standards of Munsell value 5.3, mounted as described in subparagraph (4) of this paragraph, in position in the comparator base, and adjust the intensity of the variable lamp until the two halves of the optical field, viewed through the eyepiece, are of equal brightness. Then remove one of the standards and replace it with the prepared sample. Without altering any other adjustment, observe through the eyepiece whether the sample appears lighter or darker than the standard. In case of examination of albacore designated "white," conduct the procedure using standards of Munsell value 6.3.

(3) The standards with which comparisons are made are essentially neutral matte-finish standards, equivalent in luminous reflectance of light of 555 m μ wavelength to 33.7 percent of the luminous reflectance of magnesium oxide (for Munsell value 6.3) and 22.6 percent of the luminous reflectance of

magnesium oxide (for Munsell value 5.3), as given by the relationship between Munsell value and luminous reflectance derived by a subcommittee of the Optical Society of America and published in the "Journal of the Optical Society of America," Volume 33, page 406 (1943).

(4) These standards shall be cut in circles $3\frac{1}{4}$ inches in diameter and shall be mounted in 307 x 113 size containers, bearing a top seam and painted flat black inside and outside, so that the surfaces of the standards are $\frac{1}{16}$ inch below the top of the containers in which they are mounted.

(5) In the case of blended tuna, the foregoing method shall be varied by first separating the tuna flakes of the two different colors before passing them through the $\frac{1}{4}$ -inch mesh sieve, then proceeding with each portion separately for the determination of its color value, employing, if necessary, a sample container with false bottom greater than $\frac{1}{4}$ inch deep.

(h) (1) The specified names of the canned tuna for which definitions and standards of identity are prescribed by this section, except where water is the packing medium or where the tuna is smoked, are formed by combining the designation of form of pack with the color designation of the tuna; for example, "Solid pack white tuna," "Grated dark tuna," etc. In the case of blended tuna, there shall be used both applicable color designations of the blended flakes, in precedence determined in accordance with the predominating portion found in the container; for example, "Blended white and dark tuna flakes," "Blended dark and light tuna flakes."

(2) The specified name of canned tuna when water is used as the packing medium is formed as described in subparagraph (1) of this paragraph, followed by the words "in water"; for example, "Grated light tuna in water."

(3) When the packing medium is vegetable oil or olive oil, the label shall bear the name of the optional packing medium used, as specified in paragraph (e) of this section, preceded by the word "in" or the words "packed in." In case of the optional ingredient specified in paragraph (e) (1) of this section, the name or names of the oil used may be stated, or the general term "vegetable oil" may be used.

(4) In case solid pack tuna is packed in olive oil, the designation "Tonno" may also appear.

(5) In case any of the specified forms of canned tuna are smoked, the word "smoked" shall appear as a part of the name on the label; for example, "Smoked light tuna flakes."

(6) Where the canned tuna contains one or more of the ingredients listed in paragraph (f) of this section, the label shall bear the statement "Seasoned with," the blank

being filled in with the name or names of the ingredient or ingredients used, except that if the ingredient designated in paragraph (f) (6) of this section is used the blank shall be filled with the term "vegetable broth"; and if the ingredient designated in paragraph (f) (5) of this section is used alone, the label may alternatively bear either the statement "spiced" or the statement "with added spice"; and if salt is the only seasoning ingredient used the label may alternatively bear any of the statements "salted," "with added salt," "salt added."

(7) Wherever the name of the food appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the names of the optional ingredients used as specified by subparagraphs (3) and (6) of this paragraph shall immediately and conspicuously precede or follow such name without intervening written, printed, or graphic matter, except that the common name of the species of tuna fish used may so intervene, but the species name "albacore" may be employed only for canned tuna of that species which meets the color designation "white," as prescribed by paragraph (d) (1) of this section.

§ 37.3. *Canned tuna; fill of container; label statement of substandard fill.* (a) The standard of fill of container for canned tuna is a fill such that the average weight of the pressed cake from 24 cans, as determined by the method prescribed by paragraph (b) of this section, is not less than the minimum value specified for the corresponding can size and form of tuna ingredient in the following table:

I. Can size and form of tuna ingredient	II. Minimum value for weights of pressed cake (average of 24 cans)
211 x 109:	<i>Ounces</i>
Solid	2.35
Chunks	1.98
Flakes	1.98
Grated	2.00
307 x 113:	
Solid	4.47
Chunks	3.92
Flakes	3.92
Grated	3.96
401 x 206:	
Solid	6.76
Chunks	7.68
Flakes	7.68
Grated	7.76
603 x 408:	
Solid	43.2
Chunks	37.9
Flakes	37.9
Grated	38.3

If the can size in question is not listed, calculate the value for column II as follows: From the list select as the comparable can size that one having nearest the water capacity of the can size in question, multiply the value listed in column II for the same form of tuna ingredient by the water capacity of the can size in question and divide by the water capacity of the

comparable can size. Water capacities are determined by the general method provided in § 10.2 (a) of this chapter. For the purposes of this section, cans of dimensions 211 x 109 shall be deemed to have a water capacity at 68° F. of 3.55 avoirdupois ounces of water; cans of dimensions 307 x 113, a water capacity of 7.05 avoirdupois ounces of water; cans of dimensions 401 x 206, a water capacity of 13.80 avoirdupois ounces of water; and cans of dimensions 603 x 408, a water capacity of 68.15 avoirdupois ounces of water.

(b) The methods referred to in paragraph (a) of this section for determining the weight of the pressed cake and referred to in § 37.1 (c) (1) for determining the percent of free flakes and the percent of pieces that pass through a ½-inch-mesh sieve are as follows:

(1) Have each of the 24 cans and contents at a temperature of 75° F. within ±5° F. Test each can in turn as follows:

(2) Cut out the top of the can (code end), using a can opener that does not remove nor distort the double seam.

(3) With the cut top held on the can contents, invert the can, and drain the free liquid by gentle finger pressure on the cut lid so that most of the free liquid drains from the can.

(4) With the cut lid still in place, cut out the bottom of the can with the can opener, then turn the can upright and remove the cut can top (code end). Scrape off any adhering tuna particles into the tuna mass in the can.

(5) Place the proper size of press cylinder as provided in paragraph (c) (1) of this section in a horizontal position on a table; then, using the cut bottom of the can as a pusher, gently force the can contents from the can into the cylinder so that the flat side of the can contents lies in contact with the bottom of the cylinder. Remove the bottom of the can that was used as the pusher and scrape any adhering particles from the can body and bottom of the can, and put them in the cylinder.

(6) Place the cylinder plunger on top of the can contents in the cylinder. Remove the eyebolt and put the cylinder and plunger in position on the press (paragraph (c) (3) of this section).

(7) Begin the operation of the press, and as soon as liquid is observed coming from the cylinder start timing the operation. Apply pressure to the plunger slowly and at a uniform rate, so that a full minute is used to reach a pressure of 384 pounds per square inch of plunger face in contact with the can contents. Hold this pressure for 1 additional minute and then release the pressure and disengage the plunger from the press shaft. Tip the press cylinder so that any free liquid is drained out.

(8) Remove press cylinder with plunger from the press, insert eyebolt in plunger and withdraw it from the cylinder. Loosen the pressed cake from the cylinder with a thin blade and remove the entire pressed cake as gently as possible, to keep the mass in a single cake during this operation. Place the pressed cake and any pieces that adhered to the plunger and cylinder in a tared receiving pan and determine the weight of the pressed material.

(9) For cans larger than 401 x 206, cut out the top of the can and drain off free liquid from the can contents as in operations described in subparagraphs (2) and (3) of this paragraph. Determine the gross weight of the can and remaining contents. Using a tared core cutter as provided for in paragraph (c) (2) of this section, cut vertically a core of the drained material in the can. Determine the weight of the core. With a thin spatula transfer the core to the pressing cylinder for 401 x 206 cans. Determine the weight of the pressed cake as in the operations described in subparagraphs (5) through (8) of this paragraph. Remove the remaining drained contents of the can, reserving the contents for the determination of free flakes (subparagraph (11) of this paragraph), weigh the empty can, and calculate the weight of the total drained material. Calculate the weight of pressed cake on the entire can basis by multiplying the weight of the pressed cake of the core by the ratio of the weight of the drained contents of the can to the weight of the core before pressing.

(10) Repeat the determination of weight of pressed cake on the remainder of the 24 cans and determine the average weight of pressed cake for the purpose of paragraph (a) of this section.

(11) *Determination of free flakes:* If the optional form of tuna ingredient is solid pack, determine the percent of free flakes. Any flakes resulting from the operations described in this subparagraph or in other parts of this paragraph are to be weighed as free flakes. Only fragments that were broken in the canning procedure are considered to be free flakes. If the can is of such size that its entire drained contents were pressed as described in subparagraphs (1) to (8), inclusive, of this paragraph, examine the pressed cake carefully for free flakes. Using a spatula, scrape free flakes gently from the outside of the cake. Weigh the aggregate free flakes that were broken from the loin segments in the canning procedure and calculate their percentage of the total weight of pressed cake. If the can is of such size that a core was cut for pressing as described in subparagraph (9) of this paragraph, make the examination for free flakes on a weighed portion of the drained material remaining after the core was removed.

The weight of the portion examined should approximately equal the weight of the core before pressing. Calculate the weight of the free flakes that were broken from the loins in the canning procedure as a percentage of the weight of the portion examined.

(12) Determination of particle size: If the optional form of tuna ingredient is chunks, flakes, or grated, the presscake resulting from the operations described in subparagraphs (1) to (9), inclusive, of this paragraph is gently separated by hand, care being taken to avoid breaking the pieces. The separated pieces are evenly distributed over the top sieve of the screen separation equipment described in paragraph (c) (4) of this section. Beginning with the top sieve, lift and drop each sieve by its open edge three times. Each time, the open edge of the sieve is lifted the full distance permitted by the device. Combine and weigh the material remaining on the three top sieves (1½-inch, 1-inch, ½-inch screens), and determine the combined percentage retention by weight in relation to the total weight of the pressed cake.

(c) (1) The press cylinder and plunger referred to in paragraph (b) of this section are made of stainless steel. The press cylinders are made with a lip to facilitate drainage of the liquid. Plungers have a threaded center hole, about half as deep as the thickness of the plunger, for receiving a ringbolt to assist in removing the plunger from the press cylinder. Dimensions for press cylinders and plungers are as follows:

For can size 211 x 109

Press cylinder:

Inside depth, approximately 3½ inches.
Inside diameter, 2.593 inches.
Wall thickness, approximately ¼ inch.

Plunger:

Thickness, approximately 1 inch.
Diameter, 2.568 inches.

For can size 307 x 112

Press cylinder:

Inside depth, approximately 4 inches.
Inside diameter, 3.344 inches.
Wall thickness, approximately ½ inch.

Plunger:

Thickness, approximately 1¼ inches.
Diameter, 3.319 inches.

For can size 401 x 206

Press cylinder:

Inside depth, approximately 4½ inches.
Inside diameter, 3.969 inches.
Wall thickness, approximately ½ inch.

Plunger:

Thickness, approximately ¾ inch.
Diameter, 3.544 inches.

For can sizes where the diameter is greater than 401, the core cutter described in subparagraph (2) of this paragraph shall be used and the resulting core pressed in the press cylinder for can size 401 x 206. For can sizes differing from those specified in this subparagraph, special press cylinders and plungers may be used. Special press cylinders have inside di-

ameters ¼-inch less than the outside diameters, at the double seam, for the can sizes for which the cylinders are used; plunger diameters are 0.025-inch less than the inside diameters of the press cylinders.

(2) The core cutter referred to in paragraphs (b) (9) and (11) and subparagraph (1) of this paragraph is made from a previously sealed 300 x 407 can. The cover, including the top seam, is cut out. The edge is smoothed and sharpened. A small hole to permit passage of air is made in the bottom.

(3) The hydraulic press referred to in paragraph (b) (6) to (10), inclusive, of this section is made by so mounting a hydraulic jack in a strong frame that it will press horizontally against the center of the plunger in the press cylinder used. The frame is so braced that it does not change shape when pressure is applied. The gauge on the hydraulic jack is so calibrated that it will indicate, for the plunger being used, when the plunger is pressing against the contents of the press cylinder with a pressure of 384 pounds per square inch of plunger face.

(4) The sieving device referred to in paragraph (b) (12) of this section consists of three sieves, each approximately 1 foot square, loosely mounted, one above the other, in a metal frame. The mesh in the top sieve complies with the specifications for 1½-inch woven-wire cloth as set forth in "Standard Specifications for Sieves," as published March 1, 1940, in L. C. 584 of the U. S. Department of Commerce, National Bureau of Standards. The meshes in the sieves below comply with similar specifications for 1-inch and ½-inch woven-wire cloth as set forth in the same publication. The sides of each sieve are formed, in a raised rim, from ¼-inch x ¼-inch metal strap. The frame has tracks made of ¾-inch angle metal to support each sieve under each side. The tracks are so positioned as to permit each sieve a free vertical travel of 1¼ inches.

(d) If canned tuna falls below the applicable standard of fill of container prescribed in paragraph (a) of this section, the label shall bear the general statement of substandard fill provided in § 10.3 (b) of this chapter, in the manner and form therein specified.

Any person who will be adversely affected by the foregoing order may at any time prior to the thirtieth day from the date of its publication in the *Federal Register* file with the Hearing Clerk, Department of Health, Education, and Welfare, Room 5440, 330 Independence Avenue, S.W., Washington 25, D. C., written objections thereto. Objections shall show where in the person filing will be adversely affected by the order, shall specify with particularity the provisions of the order deemed objectionable and the grounds for the objections, and

shall request a public hearing on the objections. Objections may be accompanied by a memorandum or brief in support thereof. All documents shall be filed in quintuplicate.

Effective date. The definition and standard of identity (§ 37.1) promulgated by this order shall become effective one year after its publication in the *Federal Register*, and the standard of fill of container (§ 37.3) promulgated by this order shall become effective 90 days after its publication in the *Federal Register*, except in each case any provisions that may be stayed by the filing of exceptions thereto. Notice of the filing of objections, or lack thereof, will be announced by publication in the *Federal Register*.

(Sec. 701, 52 Stat. 1055, as amended; 21 U.S.C. 371)

Dated: February 7, 1957.

[SEAL] JOHN L. HARVEY,
Deputy Commissioner
of Food and Drugs.

[F. R. Doc. 57-1079; Filed, Feb. 12, 1957; 8:46 a.m.]

Grades for Canned Pineapple and Pineapple Juice

The Agricultural Marketing Service of USDA has revised U. S. standards for grades of canned pineapple and pineapple juice. The revision incorporates definitions and standards of identity, fill of container, and minimum quality promulgated by the FDA.

Text of the revised standards were published in the *Federal Register* of February 13.

Grades for Canned Onions

Notice is given in the *Federal Register* of February 20 that the Agricultural Marketing Service of USDA proposes to issue U. S. standards for grades of canned onions. The proposal would apply only to whole canned onions which are commonly prepared and served with a sauce or used in the preparation of pot roast or stews.

The proposed standards would classify the product as Grade A (Fancy), Grade B (Extra Standard), and Substandard. The quality would be determined by the evaluation of color, uniformity of size and shape, defects, and character.

Interested persons have until May 22 to submit views or comments on the proposed grade standards to the Fruit and Vegetable Div., Agricultural Marketing Service, U. S. Department of Agriculture, Washington 25, D. C.

Grades for Italian Type Tomatoes for Canning

Notice is given in the *Federal Register* of February 19 that the Agricultural Marketing Service of USDA proposes to issue U. S. standards for Italian type tomatoes for canning.

The proposal would provide two grades, U. S. No. 1 and U. S. No. 2, which would form a basis for contract between growers and processors. Tomatoes meeting the requirements of U. S. No. 1 grade would be firm, well colored, fairly well formed, free from mold and decay, and free from damage by other factors. Tomatoes meeting the requirements of U. S. No. 2 would be firm, fairly well colored, and free from serious damage by any cause.

Interested parties have until March 22 to submit written views or comments regarding the proposed standards to the Fresh Products Standardization and Inspection Branch, Fruit and Vegetable Div., Agricultural Marketing Service, U. S. Department of Agriculture, Washington 25, D. C.

Gross National Product in 1956

Gross national product last year, at \$412 billion, was nearly \$22 billion larger than the year before, according to the February annual review number of the *Survey of Current Business*, published by the Office of Business Economics, U. S. Department of Commerce.

About half of the 5½ percent increase represented an expansion in the volume of goods and services produced, and the remainder reflected price advances.

Productive activity, as measured by the origin of national income, was above 1955 in all industry divisions except agriculture.

Farm Workers Safety Rules

(Concluded from page 113)

intervals, the inclusion of heaters and seats in all vehicles, and stringent mental and physical tests for the operators of the vehicles were objected to by the N.C.A. In addition, it was requested that the prohibition of night travel be omitted.

Similar objections were also filed by other interested parties including the Tri-State Packers Association, the Wisconsin Cannery Association, the New York State Cannery and Freezers Association, and the United States Beet Sugar Association.

Forthcoming Meetings

- March 12-13—NATIONAL CANNERS ASSOCIATION, Northwest Branch, 19th Annual Canned Salmon Cutting and Research Conference, Olympic Hotel, Seattle
- March 14-15—Tri-State Packers Association, Spring Meeting, Philadelphia
- March 17-20—National-American Wholesale Grocers Association, 51st Annual Convention, Hotel Sherman, Chicago
- March 20-21—Wisconsin Cannery Association, Spring Meeting, Madison
- March 22-23—Utah Cannery Association, 45th Annual Convention, Hotel Utah, Salt Lake City
- March 24-27—Pacific Fisheries Technologists, Eighth Annual Meeting, Chinook Hotel, Yakima, Wash.
- March 25-26—Canners League of California, 53d Annual Meeting, Santa Barbara Biltmore, Santa Barbara
- March 26—Tennessee-Kentucky Cannery Association, Annual Meeting, Peabody Hotel, Memphis
- March 28-29—Southwest Cannery Association, Annual Meeting, Dallas, Texas
- March 29-30—Northwest Cannery and Freezers Association, Annual Meeting, Gearhart, Ore.
- April 18-19—National Pickle Packers Association, Annual Meeting, Drake Hotel, Chicago
- May 10-11—Pennsylvania Cannery Association, Sales Clinic, Bedford Springs Hotel, Bedford Springs
- May 13-15—12th Purdue Industrial Waste Conference, Purdue University, Lafayette, Ind.

- May 19-22—U. S. Wholesale Grocers Association, Annual Convention and Exposition, Hotel Roosevelt, New Orleans
- May 22-24—NATIONAL CANNERS ASSOCIATION, Spring Meeting of Board of Directors, Sheraton Park Hotel, Washington, D. C.
- June 2-3—Michigan Cannery and Freezers Association, Spring Meeting, Park Place Hotel, Traverse City
- July 18-19—National Kraut Packers Association, 50th Annual Convention, Catawba Club Beach Club, Port Clinton, Ohio
- June 26-29—Processed Apples Institute, Inc., 6th Annual Meeting, The Greenbrier, White Sulphur Springs, W. Va.
- Aug. 5-7—International Apple Association, Inc., 63d Annual Convention, Cincinnati, Ohio
- Oct. 10-12—Florida Cannery Association, 26th Annual Meeting, Americana Hotel, Bal Harbour
- Oct. 20-22—National Association of Food Chains, 24th Annual Meeting, Sheraton Park and Shoreham Hotels, Washington, D. C.
- Nov. 4-6—Iowa-Nebraska Cannery Association, Annual Meeting, Hotel Fort Des Moines, Des Moines
- Nov. 7—Illinois Cannery Association, Fall Meeting, LaSalle Hotel, Chicago
- Nov. 11-12—Wisconsin Cannery Association, 53d Annual Convention, Schroeder Hotel, Milwaukee
- Jan. 6-8—Northwest Cannery and Freezers Association, Annual Convention
- January—NATIONAL CANNERS ASSOCIATION and Canning Machinery and Supplies Association, 51st Annual Convention, Atlantic City, N. J.
- Jan. 27-29—Canadian Food Processors Association, Annual Convention, Seignior Club, Montebello, P. Q.
- March 2-4—National Association of Frozen Food Packers, Annual Convention, The Conrad Hilton, Chicago

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